

ABSTRACT OF THE DISCLOSURE

The present invention provides fat replacement compositions imparting advantageous organoleptic properties to reduced calorie foodstuffs. The fat replacement compositions generally include a mixture of tagatose and at least one indigestible oligosaccharide. The instant fat replacement compositions have a synergistic effect on the organoleptic properties of the resulting reduced calorie foodstuffs, particularly mouthfeel and creaminess. Accordingly, lesser amounts of the instant reduced-fat compositions may be incorporated into the reduced calorie foodstuffs.